



Holiday Selections

Starters

ALMOND-CRUSTED FRIED BRIE

decadent brie cheese, toasted almonds, microgreens, Port-wine-cranberry reduction

SWEET POTATO & BUTTERNUT SQUASH SOUP

roasted sweet potatoes and butternut squash, nutmeg, crème fraîche, Garlic toast

Main Courses

OVEN-ROASTED TURKEY

cornbread stuffing, roasted root vegetables, mashed potatoes, cranberry sauce, gravy

HONEY BAKED HAM

roasted sweet potatoes, green beans, baby carrots, whole-grain mustard glaze

CHESTNUT TRUFFLE RISOTTO

creamy Arborio rice, chestnuts, truffles, white wine, mascarpone and Parmesan cheeses

Desserts

BÛCHE DE NOËL

traditional French sponge cakeroll filled with orangechocolate cream

SPICE CAKE

served warm with brandy sauce and whipped cream

FreestyleTravelers.com

Starters

SEAFOOD SALAD

citrus-marinated lobster, shrimp, calamari and octopus over fresh iceberg lettuce

BEEF TARTARE*

cured, finely-chopped beef filet, savory pickles

BAKED FRENCH ONION SOUP

baked Gruyère cheese, onions, herb croûtons, savory beef stock

SHRIMP COCKTAIL

chilled shrimp, horseradish cocktail sauce, fresh lemon

ESCARGOTS À LA BOURGUIGNONNE

baked snails in garlic-parsley butter—a true French delicacy

CAESAR SALAD

crisp romaine lettuce, garlic croûtons, Parmesan, creamy Caesar dressing

ARTISAN CHEESE PLATE

assorted cheeses, fig and date chutney, dried fruit bread

Premium Selections

Served with seasonal vegetables, and your choice of baked potato, mashed potatoes or rice

WHOLE MAINE LOBSTER

broiled, grilled or steamed lobster with melted butter or fresh garlic-herb butter \$29.95*

CHOPS GRILLE FILET MIGNON*

roasted beef tenderloin with your selection of sauce \$16.95*

SURF & TURF*

Maine lobster tail and roasted filet mignon, with your selection of sauce \$34.95*

Happy Holidays

Main Courses

BEEF WELLINGTON*

beef tenderloin baked in puff pastry, mashed sweet potatoes, baby carrots, Brussels sprouts, bordelaise sauce

OSSO BUCO

braised veal shanks, soft polenta, green beans, braising sauce reduction, zesty gremolata

HERB-CRUSTED SALMON*

pan-seared with horseradish, celery root purée, snow peas, grape tomatoes, lemon-butter sauce

ROASTED CHICKEN BREAST

tender chicken breast, roasted potatoes, carrots and spinach, savory thyme jus

NEW YORK STRIP STEAK*

prepared to order with choice of herb butter or green peppercorn sauce

SPAGHETTI BOLOGNESE

rich and meaty sauce with San Marzano tomatoes, roasted garlic, Pecorino Romano cheese, fresh basil

Desserts

CHOCOLATE WHIPPED COCONUT PARFAIT

layers of no-sugar-added chocolate sponge cake, pudding and coconut whipped cream

CRÈME BRÛLÉE

rich vanilla custard topped with caramelized sugar

APPLE BLOSSOM À LA MODE

warm apple tart, vanilla ice cream, caramel sauce

ROYAL CHEESECAKE

graham cracker crust, velvety cheesecake, glazed strawberries

ROYAL CHOCOLATE CAKE

layers of dark chocolate cake and rich chocolate mousse, dulce de leche, chocolate fudge

SEASONAL FRUIT MEDLEY

a selection of fresh hand-cut fruit

ICE CREAM

vanilla, strawberry, chocolate no-sugar-added ice cream is also available

*An 18% gratuity will be automatically added for these items. †VAT may apply for certain ports or itineraries.

gluten free lactose free vegetarian no sugar added

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies or dietary needs.